IDEAL PREPARATION SETTINGS FOR ALL TEAS

DIRECTIONS

Open lid and fill the kettle with water. Be careful to not exceed the "max" mark. Place tea leaves inside the infuser basket. Return kettle to base, plug into outlet, and push the button that corresponds to the tea that you're steeping. The button will blink, indicating activity. Once the kettle reaches a temperature that's perfect for your tea, it will circulate water through the infuser basket. When the infusion is complete, the button will glow solid, the kettle will beep, and your tea will keep warm for one hour. To end the "keep warm" cycle, press the glowing button once more. To heat water without steeping tea, please press "heat only" button followed by your desired temperature. The kettle will heat water and keep it warm for one hour. To stop, press the glowing button once again. Kettle is off when no buttons are blinking or glowing.

CLEANING

The infuser basket is dishwasher safe or may be cleaned by hand. To clean the kettle, please rinse it with water and dry with a soft cloth. After extensive use, scale may build up inside. To remove, fill the kettle with vinegar and let soak overnight. Dispose of vinegar in the morning, fill with water and bring to boil. Pour water out and rinse thoroughly.



WARNING

Children are often unaware of the danger posed by electrical appliances. To protect children, please keep this kettle and other appliances out of their reach. For indoor use only. To prevent fire, electrical shock or personal injury, please observe these precautions:

- · DO NOT HEAT ANY LIQUID OTHER THAN TEA OR WATER.
- DO NOT IMMERSE POWER CORD, PLUG OR BASE UNIT IN WATER.
- DO NOT OPERATE IF ELECTRICAL COMPONENTS ARE WET.
- DO NOT OPERATE WITH DAMAGED POWER CORD OR PLUG.
- · DO NOT OPERATE WITHOUT LID SECURELY IN PLACE.





BLACK TEA = 212°+5m

Black teas taste best when prepared with boiling water and infused for five minutes. The only exception is the First Flush tea from Darjeeling, which should be prepared as White tea.

GREEN TEA=165°+2m

Cooler water and short steep time are perfect settings for the delicate teas from Japan. The heartier green teas from China will taste better steeped as White tea.

OOLONG TEA=195°+4m

Oolong teas run the gamut of nearly-green
"light oolongs" to almost-black "dark oolongs" for
which this setting is ideal. For a more delicate cup, steep
green-colored oolongs as White tea.

WHITE TEAS = $180^{\circ} + 3m$

White teas are the most delicate of tea's many varieties. They taste best infused in cooler water. Please also use this setting for the green teas of China and the light oolongs of Taiwan.

HFRBALS= $212^{\circ}+7m$

Herbal Infusions taste best when prepared with boiling water and steeped for seven minutes. A longer steep time is needed to fully extract their aroma and flavor.

chamamile

ceylon







